

# CELEBRATION PACKAGE 2024 - Chinese Banquet 慶典歡聚宴 2024 - 中式套餐

The Harbourview has prepared a variety of Chinese Banquet menus for your birthday, anniversary celebration or family gathering. 灣景國際為您準備了多款中式菜譜，讓您的生日慶典、週年紀念或家庭聚會錦上添花。

## Lunch Banquet 午宴

From HK\$5,688 + 10% 起

## Dinner Banquet 晚宴

From HK\$7,388 + 10% 起

• Price is on a per table of 12 guests basis 價目按每席12位用計算

- Free flow of orange juice during the event (a maximum of 3 hours)  
席間無限供應橙汁 (最多3小時)
- Free corkage for self-brought wine (1 bottle per table)  
自攜洋酒免收開瓶費 (每席1支)
- Complimentary centerpieces on all dining tables  
免費席上擺設
- Complimentary use of audio-visual equipment and wireless microphones  
免費使用影音設備及無線咪
- Free parking for 2 vehicles with a maximum of 5 hours each, a supplement of HK\$100 to enjoy 3 extra hours of parking (subject to availability)  
免費使用泊車位2個，每個最多5小時，另加優惠價HK\$100再享額外3小時 (視乎供應而定)
- Enjoy a 30% discount when purchasing a coupon for braised pig's knuckles with ginger in sweet dark vinegar and a serving of Longevity Buns or Boiled Eggs in Red with Pickled Ginger will be served to each table for Birthday Banquet or Full Moon/100 Days Banquet respectively on a complimentary basis  
壽宴每席敬送祝壽蟠桃；彌月或百日宴每席敬送紅雞蛋及子酸薑，及以優惠價正價七折購買豬腳薑禮券



For reservations or enquiries, please contact our Event Team at 預訂或查詢，請聯絡灣景國際宴會統籌團隊



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🌐 <https://theharbourview.com.hk>

✉ [event@theharbourview.com.hk](mailto:event@theharbourview.com.hk) |  

Terms and Conditions 條款及細則:

• Prices are on a per table basis and are subject to 10% service charge • A minimum attendance of 2 tables is required • Subject to availability • The law prohibits the sale of alcoholic beverages to persons under the age of 18 • All offers of, and the sales and supply of alcoholic beverages are subject to final confirmation of The Harbourview • Prices, special offer and service items are subject to change without prior notice • In the event of any disputes, the decision of The Harbourview shall be final • 價目按每席計算及另設加一服務費 • 預訂人數由2席起 • 按供應情況而定 • 法例規定不可售賣酒精飲料予18歲以下人士 • 酒精飲料之所有優惠、銷售及供應以灣景國際最後確認為準 • 價目、優惠及服務項目如有更改，恕不另行通知 • 如有任何爭議，灣景國際將保留最終決定權

# 中式歡聚午宴菜譜 A

## Celebration Chinese Lunch Banquet Menu A

### 灣景四小品

The Harbourview's Appetizers Platter

川式黑木耳、蒜拍青瓜、和風炸豆腐、胡麻秋葵  
Black Fungus with Chilli Sauce, Shredded Cucumber with Garlic and Vinegar  
Deep-fried Bean Curd in Japanese Style, Okra with Sesame Dressing

•

### 麵醬京蔥牛柳粒

Stir-fried Beef Cube with Beans Paste Sauce

•

### 碧綠黃金蝦球

Stir-fried Shrimp Ball with Salted Egg Yolk and Seasonal Vegetables

•

### 蜜瓜響螺花膠爵士湯

Double-boiled Chicken Soup with Fish Maw, Melon and Conch

•

### 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

•

### 脆皮炸子雞

Deep-fried Crispy Chicken

•

### 上湯水餃生麵

Supreme Soup Noodles with Pork Dumpling

•

### 鴛鴦炒飯

Fried Rice with Shrimp and Chicken in Cream and Tomato Sauce

•

### 蛋白杏仁茶

Sweetened Almond Soup with Egg White

•

### 美點雙輝

Chinese Petits Fours

每席 (12位用) HK\$5,688 per table (12 guests)

Price is subject to a 10% service charge 價目另設加一服務費



# 中式歡聚午宴菜譜B

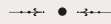
## Celebration Chinese Lunch Banquet Menu B

### 灣景四小品

The Harbourview's Appetizers Platter

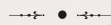
鎮江小排骨、桂花素脆鱈、和風豆腐、蒜香牛柳粒

Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus  
Bean Curds in Japanese Style, Wok-fried Beef Cube with Garlic



### 黃金炸蟹鉗

Deep-fried Crab Claw stuffed with Minced Shrimp



### 碧綠山珍松露炒蝦球

Sautéed Shrimp Ball with Assorted Mushroom and Seasonal Vegetables



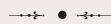
### 玉環瑤柱甫

Dried Scallop in Hairy Gourd Ring



### 竹笙海皇燕窩羹

Braised Bird's Nest Soup with Assorted Seafood and Bamboo Pith



### 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper



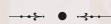
### 芝麻脆皮雞

Deep-fried Crispy Chicken with Sesame



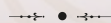
### 福建炒飯

Fried Rice in Fujian Style



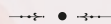
### 雞絲濃湯煨稻庭烏冬

Inaniwa Udon with Shredded Chicken in Chicken Broth



### 蛋白杏仁茶

Sweetened Almond Soup with Egg White



### 美點雙輝

Chinese Petits Fours

每席 (12位用) HK\$6,988 per table (12 guests)

Price is subject to a 10% service charge 價目另設加一服務費

# 中式歡聚晚宴菜譜 A

## Celebration Chinese Dinner Banquet Menu A

### 灣景四小品

The Harbourview's Appetizers Platter

鎮江小排骨、桂花素脆鱈、話梅醉鴨舌、蒜香牛柳粒

Braised Pork Spare Ribs with Black Vinegar in Zhenjiang Style, Deep-fried Mushrooms with Osmanthus  
Drunken Duck Tongue with Dried Salted Plum, Wok-fried Beef Cube with Garlic

•

### 金銀蒜蒸元貝

Steamed Fresh Scallops with Garlic

•

### 桃酥明蝦球

Wok-fried Shrimps with Mayonnaise and Walnuts

•

### 花膠扒翡翠

Braised Sliced Fish Maw with Seasonal Vegetables

•

### 竹筴雞蓉燕窩羹

Braised Bird's Nest Soup with Minced Chicken and Bamboo Pith

•

### 玉環瑤柱甫

Dried Scallop in Hairy Gourd Ring

•

### 清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

•

### 芝麻鹽焗雞

Baked Chicken with Sesame and Rock Salt

•

### 瑤柱蛋白炒飯

Fried Rice with Conpoy and Egg White

•

### 鮑汁金菇炆伊麵

Braised E-fu Noodles with Enoki Mushroom with Abalone Sauce

•

### 生磨合桃露

Sweetened Walnut Cream

•

### 美點雙輝

Chinese Petits Fours

每席 (12位用) HK\$7,388 per table (12 guests)

Price is subject to a 10% service charge 價目另設加一服務費



# 中式歡聚晚宴菜譜B

## Celebration Chinese Dinner Banquet Menu B

大蝦鮮果沙律

Shrimps and Fresh Fruit Salad

•

黑松露翡翠帶子珊瑚蚌

Sautéed Scallops and Coral Clams with Seasonal Vegetables and Black Truffle

•

香脆鴨肝百花石榴球

Deep-fried Shrimp Balls with Duck Foie-gras

•

瑤柱扒雙蔬

Braised Twin Seasonal Vegetables with Dried Conpoy

•

海馬靈芝燉竹絲雞

Double-boiled Silkie Chicken Soup with Sea Horse and Lingzhi

•

碧綠蠔皇扣原隻鮑魚

Braised Abalone with Seasonal Vegetable in Oyster Sauce

•

清蒸沙巴大龍躉

Steamed Fresh Sabah Grouper

•

當紅炸子雞

Deep-fried Crispy Chicken

•

太極鴛鴦飯

Fried Rice in Twin Sauces

•

鮑汁金菇炆伊麵

Braised E-fu Noodles with Enoki Mushroom with Abalone Sauce

•

燕窩蛋白燉鮮奶

Double-boiled Milk Custard with Bird's Nest

•

鮮果美點

Fresh Fruit Platter and Chinese Petits Fours

每席 (12位用) **HK\$8,388** per table (12 guests)

Price is subject to a 10% service charge 價目另設加一服務費

# 中式歡聚晚宴菜譜 C

## Celebration Chinese Dinner Banquet Menu C

鴻運乳豬全體

Roasted Whole Suckling Pig

•

黃金鮮蟹蓋

Baked Crab Shell stuffed with Fresh Crabmeat

•

琥珀合桃貴妃蚌翡翠蝦球

Wok-fried Giant Clams and Shrimp with Walnut and Seasonal Vegetables

•

碧綠帶子花枝

Stir-fried Scallop and Cuttlefish with Seasonal Vegetables

•

蟲草花老雞燉花膠

Double-boiled Chicken Soup with Fish Maw and Dried Cordyceps Flower

•

清蒸大海班

Steamed Grouper in Soy Sauce

•

蠔皇北菇扣鮑魚

Braised Abalone with Mushrooms in Oyster Sauce

•

當紅脆皮雞

Deep-fried Crispy Chicken

•

古法飄香荷葉飯

Fried Rice with Diced Shrimp and Duck Meat in Lotus Leaf

•

鴻圖窩麵

E-fu Noodles with Crabmeat and Egg in Soup

•

燕窩燉鮮奶

Double-boiled Fresh Milk with Bird's Nest

•

美點雙輝

Chinese Petits Fours

每席 (12位用) **HK\$9,388** per table (12 guests)

Price is subject to a 10% service charge 價目另設加一服務費